

## [ DESSERTS ]

### TORTE <sup>V</sup> 9

Chocolate Torte, Coffee Mousse,  
Blood Orange Coulis

### BRÛLÉE <sup>V</sup> 9

Trio Of Crème Brûlées

### CHEESECAKE <sup>V</sup> <sup>N</sup> 9

Honey Lavender Mascarpone Cheesecake,  
Honeycomb, House-Made Granola

### PEAR <sup>V</sup> <sup>N</sup> 9

Upside-Down Pear Cake, Rum Ice Cream,  
Almond Florentine

### ICE CREAM <sup>Gf</sup> <sup>V</sup> AND SORBET <sup>Gf</sup> <sup>V</sup> 9

Daily Selection

### CHEESE <sup>V</sup> <sup>N</sup> 14

Assorted Domestic Cheeses,  
Spiced Pecans, Fruit Compote, Crostini

## [ NIGHT CAPS ]

### AERIE CIDER 12

Dented Brick Rum,  
Hot Damn Cinnamon Schnapps, Apple Cider

### AERIE TODDY 12

Courvoisier Cognac, Appelton VX,  
Lemon Juice, Star Anise, Cinnamon Stick

### BANANA SPLIT 12

Banana Liqueur, Godiva Chocolate Liqueur,  
Vanilla Vodka, Hot Chocolate, Whipped Cream,  
Fresh Strawberry On Top

### IRISH COFFEE 12

Tullamore Dew Irish Whiskey,  
Sugar Cube, Coffee, Whipped Cream

### FRENCH KISS 12

Frangelico Liqueur, Godiva Chocolate Liqueur,  
Hot Chocolate, Whipped Cream

## [ COFFEE & TEA ]

### CITY BREW COFFEE 4

### TEA FORTÉ 5.25

Gourmet Tea Selection

City Brew Espresso, Cappuccino, Latte,  
And Café Mocha Available.

## [ DESSERT WINE ]

BLACK MUSCAT, BARON HERZOG 9  
2018, California

BOTRYTIS SÉMILLON, ELDERTON 11  
2015, Riverina, Australia

MUSCAT OF SAMOS KOURTAKI 8  
Samos Island, Greece

RIESLING PACIFIC RIM "VIN DE GLACIÈRE" 11  
2016, Selenium Vineyard,  
Columbia Valley, Washington

ROYAL TOKAJI, 5 PUTTONYOS 16  
2013, Hungary

## [ BRANDY & COGNAC ]

COURVOISIER VS 10

COURVOISIER VSOP 11

DELAMAIN XO 25

HENNESSY VS 9

HENNESSY VSOP 13

HENNESSY XO 33

RÉMY MARTIN XO 29

RHINE HALL, APPLE BRANDY 12

RHINE HALL, APPLE BRANDY, OAK AGED 12

RHINE HALL, CHERRY BRANDY 12

## [ PORT ]

TERRA D'ORO, ZINFANDEL PORT 9  
Amador County, California

SMITH WOODHOUSE, COLHEITA PORTO 18  
2000, Tawny Port, Portugal

## [ EAUX DE VIE & GRAPPA ]

FRAMBOISE TRIMBACH GRANDE RÉSERVE 10  
Eau De Vie, Ribeauvillé, Alsace, France

POIRE WILLIAM, TRIMBACH  
GRANDE RÉSERVE 10  
Eau De Vie, Ribeauvillé, Alsace, France

SARPA DI POLI GRAPPA 16

EXECUTIVE CHEF KEN OHLINGER

RESTAURANT MANAGER JOHN DESTEFANO

<sup>Gf</sup> Gluten-Free <sup>Df</sup> Dairy-Free <sup>V</sup> Vegetarian <sup>N</sup> Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.

A 19% gratuity will be added to parties of 8 or more.

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*Aerie*